

HALLOWEEN SPOOKTACULAR

These spine-tingling ideas featuring our Halloween recipes and products are sure to make your fall gatherings boo-tiful. What a treat!

Eerie Edible Pendants

1. Prepare cookie dough as recipe directs for *Spooky Spice Cookies* found in the **Halloween Cutters** Use and Care. Roll dough and cut into desired shapes.
2. Before baking, create ¼-inch-diameter holes in cookies using a plastic drinking straw. For the bat and ghost shapes, form one hole on each side of shape. For the pumpkin shape, form one slightly larger hole under the stem. Bake cookies as directed; repeat immediately after baking if hole closes.
3. Decorate cookies as desired. (See *Decorating Ideas*.) Insert black or red licorice laces through holes and tie the ends in a knot to create necklaces.



Mini Fluted Pumpkin Cakes

1. Preheat oven to 375°F. Prepare one package (18.25 ounces) yellow cake mix according to package directions. If desired, tint batter with orange food coloring. Fill each well of lightly greased **Mini Fluted Pan** with about ¾ cup batter.
2. Bake 20-25 minutes or until **Cake Tester** inserted into center comes out clean.
3. Remove from oven to **Stackable Cooling Rack**; cool 10 minutes. Carefully unmold cakes onto cooling rack; cool completely.
4. Decorate as desired. To make pumpkin stems, unwrap one Tootsie Rolls® candy chew; microwave on HIGH 5 seconds or just until softened. Twist and form into a stem; place in center of cake. Repeat for remaining cakes.

Peek-a-Boo Sandwich Cookies

1. Prepare cookie dough as recipe directs for *Spooky Spice Cookies* found in the **Halloween Cutters** Use and Care. Roll dough and cut into pumpkin-shaped cookies.
2. Using **Creative Cutters**, cut a smaller pumpkin window out of center of half of the cookies. Bake cookies as directed.
3. Spread tinted orange frosting or apricot jam onto cookies without cut-outs; top with cut-out window cookies, pressing together.



Pumpkin Patch Cake

1. Preheat oven to 350°F. Prepare one package (18.25 ounces) devil's food cake mix according to package directions. Spoon batter into lightly greased **Stoneware Fluted Pan**.
2. Bake 50-55 minutes or until **Cake Tester** inserted into center comes out clean.
3. Remove from oven to **Stackable Cooling Rack**; cool 10 minutes. Carefully unmold cake onto serving plate; cool completely.
4. Drizzle cake with melted orange candy melts. (Follow package directions to melt.) Pipe a small amount of melted candy onto backs of eight decorated pumpkin-shaped cookies and press side by side against outside of cake.



Ghoulish Treasure Chest

1. Prepare *Royal Icing*: Combine 2 cups powdered sugar and 1½ tablespoons meringue powder* in **Classic Batter Bowl**. Add 3-4 tablespoons water, 1 tablespoon at a time, beating on low speed of electric mixer until icing forms peaks (mixture will be very thick).
2. Cut a 5½ inch square of cardboard. Pipe a thick line of *Royal Icing* all around edge of cardboard.
3. Stand four 2½ x 5-inch graham crackers around edge, pressing into icing to form sides of box. Pipe additional icing along sides and tops of crackers to join and reinforce.
4. Allow treasure chest to dry completely before decorating. Pipe a small amount of melted candy melts onto backs of decorated cookies. (Follow package directions to melt.) Press cookies against outside of treasure chest to attach.

Decorating Ideas

- For a quick way to add color, use melted orange, purple, green, white or chocolate-flavored candy melts (found in most craft stores) to decorate cookies and cakes. If desired, spread to form a smooth surface using **Small Spreader** or drizzle using plastic piping bag (see below). Make sure to add **Halloween Sprinkles** before the melted candy cools and hardens.
- If desired, add a few drops of food coloring to prepared frosting or *Decorator Icing* (see right) and use to decorate cookies and cakes. Or, purchase colored icing in tubes.
- To make a piping bag, place a small resealable plastic food storage bag inside the **Measure-All® Cup**. Pour icing or melted chocolate into corner of bag. Twist top of bag; secure with **Twixit! Clip**. Cut a small tip off the corner of the bag to allow the icing or chocolate to flow through.
- To drizzle icing or melted chocolate or candy melts over cookies or cakes, transfer to **Stackable Cooling Rack**. Place cooling rack over a piece of **Parchment Paper**. Drizzle chocolate or icing over cookies or cakes; remove to a clean sheet of **Parchment Paper** using **Mini-Serving Spatula** or **Large Spreader**.
- To transport your creations, store them in airtight containers between layers of parchment paper or bubble wrap. (Make sure icing is completely dry.)

Decorator Icing

- 3 cups powdered sugar
- 1 tablespoon meringue powder*
- 5-6 tablespoons warm water
- Food coloring (optional)

1. Combine powdered sugar and meringue powder in **Classic Batter Bowl**. Add 5 tablespoons water; mix well. Add additional water, 1 teaspoon at a time, mixing well after each addition until icing reaches desired consistency.
2. Add food coloring, one drop at a time, until desired color is reached.
3. Decorate cookies as desired. Icing will dry hard in 1-2 hours.

Yield 1½ cups

***Note:** Meringue powder (which contains pasteurized egg whites) is packaged in cans and can be found in stores that carry cake decorating supplies. Icing that has meringue powder in it will become smooth and hard once it has dried.

